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# ISSUANCES

of the

Meat and Poultry Inspection Program

April 1976



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UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250

## MPI PUBLICATIONS

**Issuances of the Meat and Poultry Inspection Program.** This publication contains selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. It is published monthly by the Issuance Coordination Staff, Technical Services, and is available, upon subscription, from the U.S. Government Printing Office.

Subscription for 1 year (12 issues) is \$9.00 in the United States and possessions, and \$11.25 in foreign countries; cost of each single copy is \$0.75.

**Meat and Poultry Inspection Manual.** This publication contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in the United States and possessions, and \$20.75 in foreign countries.

**Meat and Poultry Inspection Regulations.** This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$22.00 in the United States and possessions, and \$27.50 in foreign countries.

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April 15, 1976

UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, DC 20250

MPI BULLETIN 76-58  
4/15/76

**ACTION BY:** Inspectors in Charge and Plant Management

**INFORMATION FOR:** Regional Directors, Area and Circuit Supervisory Personnel  
and Interested Parties

Meat Branding Inks

Meat branding inks are formulated with solvents, certified food colors and adjuvant substances, all cleared for product contact by the Chemistry Staff. Ink which displays unacceptable marking qualities shall be rejected by the assigned inspector in charge. If the cause cannot be determined and corrected, an alternate ink shall be selected. When unacceptably marked product is received, the inspector in charge will prepare MP Form 437 identifying the markings and distribute the form according to instructions.

Following is the list of all inks presently approved for use in official establishments to identify inspected and passed fresh meats derived from cattle, calves, sheep, goats, and swine:

|   |   |
|---|---|
| A.C.M.I. Violet 31                                    | American Coding and Marking Ink Company<br>R.D. #1, Sommerville, NJ 08876               |
| Armour Purple Branding<br>Ink No. 1                   | Armour and Company<br>Suite 300, 1629 K St. N.W., Washington, DC 20006                  |
| Violet Meat Branding Ink<br>#2-541, Prod. #2-086-5009 | Banner Paint Div., Rockford Chem. Coatings, Inc.,<br>1825 Avenue H, St. Louis, MO 63125 |
| Purple Marking Ink 98P                                | Birko Chemical Corporation<br>P.O. Box 1315, Denver, CO 80201                           |
| Violet NS-8-4116 Meat<br>Branding Ink                 | Colorcon, Inc.<br>Moyer Blvd., West Point, PA 19486                                     |
| Violet Meat Marking Ink 2-504                         | Diagraph-Bradley Industries, Inc.<br>Herrin, IL 62948                                   |
| GL #31 Perma-Brite<br>Purple Meat Branding Ink        | Great Lakes Corporation<br>2500 Irving Park Road, Chicago, IL 60618                     |

DISTRIBUTION: A-O, P, Q, S,  
U, U-2 (In Issuances)

CATEGORY:  
F - Marking,  
Labeling

REGS: 316.5  
MANUAL:  
16.6, 16.11,  
23.2

OPT:  
STS-CH

MPI BULLETIN 76-58  
4/15/76

|   |  |
|---|--|
| Pres-Teege Purple #304                    | Hantover, Inc.<br>2548 Campbell St., Kansas City, MO 64141                         |
| Dixon #1532 Meat Marking Crayon           | Joseph Dixon Crucible Co.<br>167 Wayne Street, Jersey City, NJ 07303               |
| 3-90-4 Meat Marking<br>Violet Ink         | Lee/Mark Company<br>635 Marina Vista, Martinez, CA 94553                           |
| Purple 304                                | Mid-Lands Chemical Company<br>1617 Vinton, Omaha, NE 68108                         |
| MO-74 Regular, Quick Dry<br>and Special   | Missouri Brush & Crayon Company<br>P.O. Box 6742, St. Louis, MO 63144              |
| Meat Marking Ink 648-A                    | Sanford Corporation<br>2740 Washington Boulevard, Bellwood, IL 60104               |
| Aero Brand FD&C Purple 3787               | Specialty Ink Company<br>P.O. Box 272, Deer Park, NY 11729                         |
| Double J Deep Purple<br>Meat Branding Ink | Walter Harned Company (Double J. Products)<br>1129 North Mosley, Wichita, KS 67214 |

Subsequent to publication of this bulletin, branding inks found acceptable will be named in letters from the Chemistry Staff to their supplier.

Foreign countries may use either these approved purple inks or inks containing other FD&C certified colors to mark carcasses and parts exported to the United States provided they are suitable to apply legible and otherwise acceptable markings to the products. Approved green inks shall be used to mark only horse or other equine carcasses and parts.

This bulletin cancels MPI Bulletin 75-175.



**Fred J. Fullerton**  
Acting Deputy Administrator  
Meat & Poultry Inspection Program





UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250



MEAT AND POULTRY INSPECTION MANUAL

**CHANGE:** 76-4

Maintenance Instructions

April 1976

| Remove Page | Insert Page | Numbered |
|-------------|-------------|----------|
| 125-130     | 125-130b    | 76-4     |
| 208a        | 208a        | 76-4     |
| 242a-246    | 242a-246    | 76-4     |

Pen-and-Ink Changes

Page 96, section 11.14(k), line 2, cross off "and 520" and the letter "s" from the word "Forms."

Page 211, MP Form 403, under other information add "Slaughter numbers (top portion) submitted daily to Market News."

Page 215a, MP Form 505, under Use, cross off "In lieu of MP 506" and under Other Information, delete entire sentence.

Page 258, section 22.62(a)(1), line 4, after the word "Canada," add "with respect to DES certification."

NOTE: Changes on pages 126-130b cancel MPI Bulletin 76-55





**(b) Thermocouples**

They may be used to record temperatures. However, their accuracy shall be checked against an official (standard) thermometer. Placing thermocouples in product shall be under inspector's supervision.

**18.5 LOT INSPECTION; SAMPLING**

Sampling finished product is necessary to assure compliance with regulations, approved fabrication procedures, and labeling. Thus, the inspector shall sample production lots, as required, and submit samples to the laboratory for analytical verification of product composition (fat content, added water, restrictive additives, etc.).

Inspector's supervisor should assure that product sampling is adequate and should periodically take check samples for laboratory analysis.

**18.6 APPROVED QUALITY CONTROL****(a) Plant**

Management may develop quality control systems to assure product compliance. Such systems have been very effective in various operations (canning, curing and smoking, sausage preparation, etc.).

To obtain approval to use a quality control system, management should:

1. Develop effective control procedures for all or some production phases to assure product compliance with regulations and approved fabrication methods.
2. Through the inspector, submit detailed procedure description to STS-SDS for approval. Provide copy of approved procedure for inspector's file.
3. Apply approved procedure in all details to respective production.
4. Designate product lots or groups for sampling.
5. Randomly select required number of samples according to applicable sampling plan.

6. Inspect samples and obtain laboratory results.

7. Classify defects according to defect criteria and laboratory results with sample zones (limits).

8. Keep records current for inspector's review.

9. Take required action (retain, rework, resample, etc.) to bring product lots represented by sample into compliance.

10. Reinspect retained and/or reconditioned lots according to applicable criteria.

11. Change sampling plans to reflect current production control requirements.

**(b) Inspector**

When plant uses an approved quality control system, inspector's responsibility does not cease. He shall monitor plant's adherence to and effectiveness of such control, as outlined in the following subparts.

The inspector shall:

1. Review, evaluate and recommend approval or disapproval of plant quality control.
  2. Familiarize himself with details of approved procedure.
  3. Monitor plant adherence to procedure and evaluate its effectiveness.
  4. Verify proper lot designation, sample size, and random sampling.
  5. Check defects or laboratory results classification.
  6. Submit verification samples, correlate, and discuss results with plant management.
  7. Frequently check records to verify results.
  8. Assure adequacy of corrective action and proper disposition of retained product.
  9. Evaluate procedure for sampling current production.
  10. When plant refuses to adhere to approved procedure, void approval, revert to lot inspection and notify supervisor.
-

## BONELESS MEAT REINSPECTION (MEAT)

## Subpart 18-B

(Regs: M-318; P-Subpart O)

## 18.9 PRODUCT

\* Boneless meat--chucks for manufacturing, mixture of wholesale cuts, and  
 \*trimmings--from cattle, calves,  
 \*sheep, goat, and swine carcasses shall be reinspected before shipping as outlined in this subpart.

Exception! Inside and outside rounds, knuckles, loin strips, plates, navels, shoulder clods, briskets, \*flanks, tenderloins, chucks, hams, \*picnics, pork loins, and other whole-sale cuts are excluded if packed and \*so labeled.

## 18.10 PLANT RESPONSIBILITY

Plant management shall provide adequate help, facilities, and equipment for reinspection.

## 18.11 PROCEDURE

Sampling plans and criteria for disposition of lots of boneless meat shall be as prescribed in Table 18.1.

Reinspection procedures may be divided into "lot inspection" and "online inspection."

## (a) Lot Inspection

Plant management is responsible for grouping product into coded lots acceptable to the inspector in charge, and for adequately identifying and reconditioning rejected lots.

The inspector shall:

1. After lot is completely assembled, determine its size (in pounds), and select indicated sampling plan from Table 18.1. The inspector may select a larger sample for greater assurance.

1. Randomly select required number

of cartons from the lot in proportion to different code marks, and remove 12-pound sample units from the cartons.

3. Examine product thoroughly, classify defects--use defect criteria table--and determine acceptance or rejection according to sampling plan.

4. After reconditioning, reinspect rejected lot at a sampling rate one plan higher than the original. \*

5. If applicable, record number of defects by container code on MP Form 450 and file for 1 year.

Common source product. When product from one boning source is taken to two separate areas (further processing, shipping), such product is considered "common source."

Also, if several boning tables combine product to a single belt and product is diverted to different areas, the product is all "common source."

The inspector shall:

1. Examine the product as outlined under "Lot Inspection" on each line.

2. After inspecting 60,000 pounds or 2 days' production (whichever is less) without rejection, examine as above only product diverted for shipment and apply normal surveillance over common source product to be used for further processing. Sampling plan will be based on total production (including product diverted to further processing).

3. If a lot is rejected, return to lot inspection of all lines until 60,000 pounds or 2 days' production is inspected without rejection.

## (b) Online Inspection

(1) Plant. To qualify, plant must (1) have good history of producing clean product, (2) be approved by area supervisor, and (3) assign competent personnel to:

1. Sample product, examine sample unit, and properly classify defects. Sampling point shall be close to where product enters the containers.

2. Draw a 30-pound sample unit from each production line, or common source, at least every half hour (average).

Table 18.1 - Sampling Plans

| Lot size<br>(pounds)                        | Plan<br>No.      | Step<br>No. | Sample<br>units          | Major               |                     | Critical           |                    | Total                 |                       |
|---|------------------|-------------|--------------------------|---------------------|---------------------|--------------------|--------------------|-----------------------|-----------------------|
|   |                  |             |                          | Ac                  | Re                  | Ac                 | Re                 | Ac                    | Re                    |
| 1,000 or less                               | 5 <sup>1/</sup>  | -           | 3                        | 0                   | 1                   | 0                  | 1                  | 1                     | 2                     |
| 8,000 or less                               | 10               | -           | 6                        | 0                   | 1                   | 0                  | 1                  | 5                     | 6                     |
| 8,000 to (but not<br>including) 24,000      | 15               | 1<br>2      | 9<br><u>3</u><br>12      | 0<br><u>-</u><br>1  | 2<br><u>-</u><br>2  | 0<br><u>-</u><br>0 | 1<br><u>-</u><br>1 | 4<br><u>-</u><br>8    | 8<br><u>-</u><br>9    |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 24,000 to (but not<br>including) 60,000     | 20               | 1<br>2      | 15<br><u>15</u><br>30    | 0<br><u>-</u><br>2  | 3<br><u>-</u><br>3  | 0<br><u>-</u><br>0 | 1<br><u>-</u><br>1 | 6<br><u>-</u><br>18   | 12<br><u>-</u><br>19  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 60,000 to (but not<br>including) 240,000    | 25               | 1<br>2      | 22<br><u>25</u><br>47    | 0<br><u>-</u><br>3  | 4<br><u>-</u><br>4  | 0<br><u>-</u><br>0 | 1<br><u>-</u><br>1 | 9<br><u>-</u><br>26   | 16<br><u>-</u><br>27  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 240,000 to (but not<br>including) 500,000   | 30               | 1<br>2      | 27<br><u>40</u><br>67    | 0<br><u>-</u><br>4  | 4<br><u>-</u><br>5  | 0<br><u>-</u><br>0 | 1<br><u>-</u><br>1 | 10<br><u>-</u><br>35  | 19<br><u>-</u><br>36  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 500,000 to (but not<br>including) 1,000,000 | 35               | 1<br>2      | 33<br><u>56</u><br>89    | 0<br><u>-</u><br>5  | 5<br><u>-</u><br>6  | 0<br><u>-</u><br>1 | 2<br><u>-</u><br>2 | 12<br><u>-</u><br>45  | 21<br><u>-</u><br>46  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 500,000 to (but not<br>including) 1,000,000 | 40 <sup>2/</sup> | 1<br>2      | 40<br><u>71</u><br>111   | 0<br><u>-</u><br>6  | 6<br><u>-</u><br>7  | 0<br><u>-</u><br>1 | 2<br><u>-</u><br>2 | 15<br><u>-</u><br>56  | 25<br><u>-</u><br>57  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 1,000,000 and over                          | 45               | 1<br>2      | 72<br><u>48</u><br>120   | 3<br><u>-</u><br>6  | 7<br><u>-</u><br>7  | 0<br><u>-</u><br>1 | 2<br><u>-</u><br>2 | 32<br><u>-</u><br>60  | 41<br><u>-</u><br>61  |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |
| 1,000,000 and over                          | 50 <sup>2/</sup> | 1<br>2      | 120<br><u>100</u><br>220 | 4<br><u>-</u><br>11 | 9<br><u>-</u><br>12 | 0<br><u>-</u><br>2 | 3<br><u>-</u><br>3 | 51<br><u>-</u><br>105 | 63<br><u>-</u><br>106 |
| Total.....                                  |                  |             |                          |                     |                     |                    |                    |                       |                       |

1/ To be used only upon request of plant management or import broker.

2/ Alternate plan for the applicable lot size for reinspection of rejected lots and for lots consisting of numerous marks.

The reverse of this page is intended to be blank.



3. Complete MP Form 450-1. Evaluate individual (30 pound) sample unit limits and cumulative total limits.

4. Reject, hold, and recondition product when defects exceed limits. Immediately inform the inspector. If he is on patrol assignment, notify at his next visit.

5. Before resuming online inspection, follow lot inspection procedures until 60,000 pounds or 2 days' production is completed (whichever is less).

6. File completed MP Form 450-1 for 1 year. The file must be readily available to MPI personnel.

(2) Inspector. He shall (1) assure that plant personnel properly judges defects; (2) inspect a 30-pound sample unit four times a day or two 30-pound sample units on each patrol visit, or product available at time of visit; (3) observe carcass cleanliness before boning; (4) if a rejection limit is reached, confirm that all product on hand is cleaned and reinspected; (5) if unacceptable product is passed by plant personnel, enforce product lotting and holding, and insist on lot-by-lot inspection under his close surveillance until he feels plant inspection may resume; (6) assure that plant's rejection is followed by lot inspection until 60,000 pounds or 2 days' production of boneless product is produced before resuming online inspection.

#### 18.12 SHIPPING; RECEIVING

Boneless meat and bulk-packed ground product in closed and marked containers (not casings) need not be shipped under seal to other plants or warehouse.

#### \* (a) Record

The shipping and receiving plant shall:

1. Maintain records of each boneless meat shipment. Include date, product description, quantity, number

of pieces or units, and origin or destination.

2. Provide such records for review when requested by MPI employees.

#### (b) Species Identification Sampling \*

Inspector shall sample for species identification as directed by RD. Sampling should include lots of domestic or imported boneless meat from: (1) warehouses, (2) other plants, (3) any source when suspicion arises from character of product, condition of container, or lack of proper identification.

Samples shall be submitted to the microbiology laboratory (see Part 23).

#### 18.13 DEFECT CRITERIA

Use Chart 18.1 for classifying the defects found on boneless meat from cattle, calves, sheep, and goats. Use Chart 18.1-A for classifying the defects found on boneless meat from swine. \*

## Part 18

129

## Chart 18.1 - Defect criteria (for sample unit).

\*

Meat from cattle, calves, sheep, goats, and equines.

\*

| Defects                       |  |                |      |
|-------------------------------|--|----------------|------|
| Type                          | Description  | Class          | Code |
| Blood clots                   | Less than 1½" in greatest dimension  | *Insignificant |      |
|                               | 1½" to 6" in greatest dimension.   | Minor          | 100  |
|                               | More than 6" in greatest dimension, or numerous (over 5) minor blood clots in one sample unit (1/) not seriously affecting product usability.  | Major          | 101  |
|                               | One or more of a number or size seriously affecting product usability.   | Critical       | 102  |
| Bruises                       | Less than 1" in greatest dimension and less than ½" deep.  | *Insignificant |      |
|                               | 1" to 2½" in greatest dimension or ½" to 1" deep.  | Minor          | 100  |
|                               | More than 2½" in greatest dimension or more than 1" deep, or numerous (over 5) minor bruises in one sample unit (1/) not seriously affecting product usability.  | Major          | 101  |
|                               | One or more of a number or size seriously affecting product usability  | Critical       | 102  |
| Bone fragments                | (1) Thin bone scrapings less than 1/32" thick x 1/8" wide x 3" long attached to muscle tissue. (2) Thin flexible bone slivers, either attached to or detached from muscle tissue less than 1/4" wide and 3/4" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than 3/4" in greatest dimension.                                       | *Insignificant |      |
|                               | Less than 1½" in greatest dimension.   | Minor          | 150  |
|                               | 1½" or more in greatest dimension, or numerous (over 5) minor fragments in one sample unit (1/) not seriously affecting product usability.   | Major          | 151  |
|                               | One or more of a number or size seriously affecting product usability.   | Critical       | 152  |
| Bone slivers (from rib)       | Less than 3" long and less than 1/4" wide and flexible bone chip from a rib end more than 3/4" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue.   | Minor          | 150  |
| Detached cartilage, ligaments | Less than 1" long  | *Insignificant |      |
|                               | 1" or more long and free of muscle tissue. (See also bone slivers).  | Minor          | 200  |
|                               | Numerous (over 5) minor defects in one sample unit (1/) not seriously affecting product usability.   | Major          | 201  |
|                               | Defects of number seriously affecting product usability.   | Critical       | 202  |
| Extraneous material           | Minute specks or dust. If affecting product usability, score them under codes 800, 801, 802. Pieces of plastic or paper wraps or any soft material less than ½".   | *Insignificant |      |
|                               | Paper or plastic wraps ½" to 7 square inches; a single piece covering an area equal to that of a circle 1/8" to 1/2" in diameter; a wild oat or other grass beard over 3/8" long or 3 or more pieces of wild oats or grass beards 1/8" to 3/8" long on one meat piece and without inflammation.  | Minor          | 300  |
|                               | Blunt piece of wood 1" or more long; paper or plastic over 7 square inches; single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability; any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.). | Major          | 301  |
|                               | Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, insects associated with insanitation, or any material of number or size seriously affecting product usability.  | Critical       | 302  |

\* \* \*

Note: See footnote at end of chart.

\*

## Chart 18.1 - Continued

\*

| Defects                  |  |                |      |
|--------------------------|--|----------------|------|
| Type                     | Description  | Class          | Code |
| Hair<br>Hide<br>Wool     | Hide (with or without hair) or wool less than $\frac{1}{2}$ " in greatest dimension. A total of five to 10 single strands of hair or wool. Total number of hairs, divide by 10 and round off to nearest whole number to determine total hair defects. For example: 34 hairs equal 3 defects and 35 hairs equal 4 defects. When second step is necessary, total number of hairs in step one and two, divide by 10 and round off to nearest whole number as described above. Also a cluster of hair (strands too numerous to count) in one area. | Minor          | 400  |
|                          | Hide (with or without hair) or wool $\frac{1}{2}$ " or more in greatest dimension; numerous (over 25) single strands of hair in one sample unit ( $\frac{1}{1}$ ); numerous (over 5) clusters of hair in one sample unit ( $\frac{1}{1}$ ), provided none of above seriously affect product usability.   | Major          | 401  |
|                          | Hair, hide or wool of amount seriously affecting product usability.  | Critical       | 402  |
| Ingesta                  | Amount equal to area of a circle $\frac{1}{2}$ " or less in diameter.  | Major          | 251  |
|                          | Amount equal to area of a circle more than $\frac{1}{2}$ " in diameter.  | Critical       | 252  |
| Off condition            |  | Critical       | 452  |
| Parasitic lesions        | Parasites not transmissible to man. One, two, or three closely associated lesions on one piece of meat - Score as one lesion (ovine only). First lesion found in a sample.   | Minor          | 500  |
|                          | Each succeeding parasitic lesion in the sample.  | Major          | 501  |
| Pathologic lesions       | Any lesion (not evident on post-mortem inspection) not seriously affecting product acceptability.  | Major          | 501  |
|                          | Any lesion unless excepted as noted under Code 501.  | Critical       | 502  |
| Stains, Discolored areas | Very light stains of any size or stains covering an area less than that of a circle $\frac{1}{2}$ " in diameter  | *Insignificant |      |
|                          | Equal to area of a circle $\frac{1}{2}$ " to $1\frac{1}{2}$ ".   | Minor          | 600  |
|                          | Equal to area of a circle greater than $1\frac{1}{2}$ " in diameter; numerous (over 5) minor stains in one sample unit (12 pounds) not seriously affecting product usability ( $\frac{1}{1}$ ).  | Major          | 601  |
|                          | Minor or major areas of a number seriously affecting product usability.  | Critical       | 602  |
| Other                    | Defect that individually or in aggregate affects product appearance, but not its usability.  | Minor          | 800  |
|                          | Defect that individually or in aggregate materially affects product usability.   | Major          | 801  |
|                          | Defect that individually or in aggregate seriously affects appearance or usability of product.   | Critical       | 802  |

\*No significance in product wholesomeness; do not score.

 $\frac{1}{1}$  Do not score as minor also.



\* Chart 18.1-A - Defect criteria (for sample unit). Meats from swine carcasses. \*

| Defects                       |  |                |      |
|-------------------------------|--|----------------|------|
| Type                          | Description  | Class          | Code |
| Blood clots                   | Less than 1½" in greatest dimension  | *Insignificant |      |
|                               | 1½" to 6" in greatest dimension.   | Minor          | 100  |
|                               | More than 6" in greatest dimension, or numerous (over 5) minor blood clots in one sample unit (1/) not seriously affecting product usability.  | Major          | 101  |
|                               | One or more of a number or size seriously affecting product usability.   | Critical       | 102  |
| Bruises                       | Less than 1" in greatest dimension and less than ½" deep.  | *Insignificant |      |
|                               | 1" to 2½" in greatest dimension or ½" to 1" deep.  | Minor          | 100  |
|                               | More than 2½" in greatest dimension or more than 1" deep, or numerous (over 5) minor bruises in one sample unit (1/) not seriously affecting product usability.  | Major          | 101  |
|                               | One or more of a number or size seriously affecting product usability  | Critical       | 102  |
| Bone fragments                | (1) Thin bone scrapings less than 1/32" thick x 1/8" wide x 3" long attached to muscle tissue. (2) Thin flexible bone slivers, either attached to or detached from muscle tissue less than 1/4" wide and 3/4" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than 3/4" in greatest dimension.                                       | *Insignificant |      |
|                               | Less than 1½" in greatest dimension.   | Minor          | 150  |
|                               | 1½" or more in greatest dimension, or numerous (over 5) minor fragments in one sample unit (1/) not seriously affecting product usability.   | Major          | 151  |
|                               | One or more of a number or size seriously affecting product usability.   | Critical       | 152  |
| Bone slivers (from rib)       | Less than 3" long and less than 1/4" wide and flexible bone chip from a rib end more than 3/4" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue.   | Minor          | 150  |
| Detached cartilage, ligaments | Less than 1" long  | *Insignificant |      |
|                               | 1" or more long and free of muscle tissue. (See also bone slivers).  | Minor          | 200  |
|                               | Numerous (over 5) minor defects in one sample unit (1/) not seriously affecting product usability.   | Major          | 201  |
|                               | Defects of number seriously affecting product usability.   | Critical       | 202  |
| Extraneous material           | Minute specks or dust. If affecting product usability, score them under codes 800, 801, 802.<br>Pieces of plastic or paper wraps or any soft material less than ½".  | *Insignificant |      |
|                               | Paper or plastic wraps ½" to 7 square inches; a single piece covering an area equal to that of a circle 1/8" to 1/2" in diameter; a wild oat or other grass beard over 3/8" long or 3 or more pieces of wild oats or grass beards 1/8" to 3/8" long on one meat piece and without inflammation.  | Minor          | 300  |
|                               | Blunt piece of wood 1" or more long; paper or plastic over 7 square inches; single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability; any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.). | Major          | 301  |
|                               | Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, insects associated with insanitation, or any material of number or size seriously affecting product usability.  | Critical       | 302  |
| * * *                         |  |                |      |

Note: See footnote at end of chart.

| Defects  |  |                |      |
|--|--|----------------|------|
| Type   | Description  | Class          | Code |
| Skin<br>Hair<br>Hair roots                     | Skin (with or without hair or visible hair roots) individually or in aggregate less than 1 square inch.  | *Insignificant |      |
|  | Skin (with or without hair or visible hair roots) individually or in the aggregate 1 square inch to 3 square inches. A total of 2 or 3 single strands of hair or 5 to 10 visible hair roots. Total number of hairs or visible hair roots in sample divide by 3 for hairs or 10 for visible hair roots and round off to nearest whole number. For example, 10 hairs equal 3 defects. Thirty-eight visible hair roots equal 4 defects. When second step is necessary, total the hair or visible hair roots from both steps. Also, a cluster of hair or visible hair roots (strands too numerous to count) in one area. | Minor          | 400  |
|  | Skin with or without hair or visible hair roots individually or in aggregate over 3 square inches; numerous (over 13) single strands of hair in one sample unit (1/), provided none of above seriously affect product usability.   | Major          | 401  |
|  | Hair, skin, or visible hair roots seriously affecting product usability.   | Critical       | 402  |
| Ingesta  | Amount equal to area of a circle 1/2 inch or less in diameter.   | Major          | 251  |
|  | Amount equal to area of a circle more than 1/2 inch in diameter.   | Critical       | 252  |
| Off condition                                  |  | Critical       | 452  |
| Lips<br>Ear canals<br>Teeth<br>Kidney<br>Liver | Any sample unit containing tooth or teeth. Ear canal(s), lip with or without teeth marks, piece(s) of kidney or liver.   | Major          | 501  |
| Pathologic lesions                             | Any lesion (not evident on post-mortem inspection) not seriously affecting product acceptability.  | Major          | 501  |
|  | Any lesion unless excepted as noted under Code 501   | Critical       | 502  |
| Stains, Discolored areas                       | Very light stains of any size or stains covering an area less than that of a circle 1/2 inch in diameter.  | *Insignificant |      |
|  | Equal to area of a circle 1/2 inch to 1 1/2 inch.  | Minor          | 600  |
|  | Equal to area of a circle greater than 1 1/2 inch in diameter; numerous (over 5) minor stains in one sample unit (12 pounds) not seriously affecting product usability (1/).   | Major          | 601  |
|  | Minor or major areas of a number seriously affecting product usability.  | Critical       | 602  |
| Lung tissue                                    | Any amount.  | Critical       | 652  |
| Other  | Defect that individually or in aggregate affects product appearance, but not its usability.  | Minor          | 800  |
|  | Defect that individually or in aggregate materially affects product usability.   | Major          | 801  |
|  | Defect that individually or in aggregate seriously affects appearance or usability of product.   | Critical       | 802  |

\*No significance in product wholesomeness; do not score.

1/ Do not score as minor also.

Minor, Major, Critical Defects  
Columns--record defects in proper  
column (minor, major, or critical)  
under first step only when single  
sampling plan is used. Record first  
step defects in first step column on  
first step of double sampling plan,  
and second step defects in second  
step column when second step is neces-  
sary in double sampling plan. Rest of  
form is self-explanatory.

\* \* \*

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The establishment number will be that of the plant making the shipment. Letters and figures in the stamp must be at least 2 millimeters high. This mark will be considered part of the label and should be printed on labels submitted to STS-LP for approval. Plain bags or cartons may not be used.

Under U.S. inspection regulations, all consumer packaged poultry--halves, breasts, legs, thighs, and drumsticks bearing letter grade designations (A, B, or C)--must be officially graded by licensed grader of the Grading Branch, Poultry Division, AMS.

Exception! Regulations do not apply to rock cornish game hens, guineas, boneless rolls, and certain parts--wings, backs, necks, tails, and giblets.

Product labeled "deep frozen" must meet extremely restrictive requirements. It may be desirable to avoid this term and use "frozen."

Labels with German language may be applied by using stickers which cannot be removed, or by inserts placed between product and wrap. However, labeling shall be clearly visible and of approximately same size, type, and boldness of U.S. printing.

Labels shall be sent to STS-LP for approval.

(5) Backs. When poultry or poultry products for export to Germany include ready-to-cook poultry "backs," "stripped backs," "backs and necks," or any combination, the inspector (or grader) shall add the following German wording on the certificate after name or kind of product (appropriate space): "Huehnerschlachtabfall, Geniessbar." This term means "byproduct" and is desired by German officials. It does not apply to any other product and should not be used for whole carcasses; i.e., fryers, young turkeys, etc.

## 22.33 GREAT BRITAIN - UNITED KINGDOM \*

### (a) Meat Products \*

Meat and meat food products, except those for U.S. military forces, must originate in MPI certified plants. \*

(1) Plant approval. Plants, including horsemeat plants, desiring to export to the United Kingdom (UK) must meet the requirements of this section and submit an application (MP Form 67) through RD to the Deputy Administrator. \*

(i) Facilities and equipment. Rooms or areas where stomachs or intestines are emptied should be adequately separated from slaughtering and dressing operations and from any area where meat or byproducts are handled or stored. This may be accomplished by physical means, such as shields, walls or distance. \*

Wooden pallets may not be used near or for exposed product. \*

(ii) Water supply. In canneries, a bacteriological examination of the water supply must be done monthly; in other plants, more frequently than once yearly for municipal water and more frequently than twice yearly for well water. \*

(iii) Clothing. Employees handling edible product or working in edible product areas must wear suitable protective clothing, including head covering and footwear (with rubber or plastic soles), capable of being cleaned and kept clean. Street clothing is not permitted. \*

(iv) Canning. Seams of can ends should be routinely checked. Hydrostatic retorts must be kept clean and replacement water must be added to cooling water reservoirs to prevent buildup of organic material. Such reservoirs must be cleaned at least daily. Can cooling water should be checked periodically and kept clean. The level of available chlorine in this \*

water should not fall below .5 ppm and  
 \*should be checked hourly. After  
 \*retorting, cans should be cooled and  
 \*thoroughly dry before manually handled.  
 \*All can handling equipment must be  
 \*easily cleaned.

\* (2) Eligible product; certification.  
 \*It is the responsibility of the impor-  
 \*ter to assure that products meet the  
 \*compositional standards expressed in  
 \*the British "Sausage or Other Regula-  
 \*tions 1967."

\* All certificates and supplementary  
 \*statements must be signed by an MPI  
 \*veterinarian. A copy of the certifi-  
 \*cates, MP Form 412-3 or MP Form 414-3,  
 \*must be attached to and remain with  
 \*the original certificates. Certain  
 \*federally inspected plants are  
 \*approved by VS for immediate slaugh-  
 \*ter of cattle, sheep, and swine from  
 \*Canada, and for cattle and sheep from  
 \*Mexico. Meat and byproducts produced  
 \*in such plants should not be certi-  
 \*fied for export to UK unless arrange-  
 \*ments, satisfactory to the veteri-  
 \*narian in charge, are made to identify  
 \*and segregate the articles from prod-  
 \*uct intended for export to UK. The  
 \*following products may be exported:

\* (i) Fresh. Meat and byproducts  
 \*from cattle, calves, sheep, and equi-  
 \*nes. For meat and byproducts from  
 \*cattle, calves, and sheep, issue MP  
 \*Form 412-3, MP Form 412-10, and MP  
 \*Form 93. The animal disease situa-  
 \*tion in the United States is such  
 \*that the required statement on MP  
 \*Form 93 can be routinely made.  
 \* For meat and byproducts from equi-  
 \*nes (horse, ass, mule), issue MP Form  
 \*414-3 and MP Form 414-4. The follow-  
 \*ing typewritten statement should be  
 \*added on the reverse of MP Form 414-3:  
 \*"This consignment does not contain a  
 \*mixture of any meat, byproducts, or  
 \*any other product derived from any  
 \*ruminant or swine, nor any other prod-  
 \*uct derived from horse, ass, or mule."

(ii) Fresh pork for military forces. \*  
 Fresh meat/byproducts from swine may be\*  
 shipped only to U.S. military forces. \*

Issue MP Form 412-3 with the follow- \*  
 ing statements: \*

"The pigs, from which the meat, prod- \*  
 ucts, or byproducts were obtained, were\*  
 derived from U.S. premises which (a) \*  
 have been free from swine fever for the\*  
 preceding 12 months, and (b) were not \*  
 within 20 miles of any premises where \*  
 an outbreak of swine fever has been \*  
 recorded in the preceding 12 months." \*

"The refrigerated pork meat and by- \*  
 products, and the processed pork prod- \*  
 ucts are from federally inspected \*  
 slaughterhouses and processed products \*  
 (such as sausages) are from plants \*  
 which obtain meat exclusively from fed- \*  
 erally inspected plants." \*

(iii) Cured. Cured hams/bacon may be\*  
 exported. \*

Issue MP Form 412-3 with a statement \*  
 typed thereon describing the curing \*  
 process used, which shall be one of the\*  
 following: \*

1. Pumping with brine under a pres- \*  
 sure of 80 pounds or more to the square\*  
 inch and subsequently soaking in brine \*  
 or dry salting for at least 4 days. \*

2. Salting (wet or dry) for at least\*  
 10 days. \*

3. Pumping with brine under a pres- \*  
 sure of 50 pounds (PSI) with subsequent\*  
 smoking for at least 12 hours at a \*  
 temperature not less than 120° F. for \*  
 bacon. \*

(iv) Cooked. Meat/byproducts from \*  
 all species must be fully cooked. UK \*  
 considers meat to be fully cooked if \*  
 pink juices cannot be expressed from \*  
 the product. Issue MP Form 412-3 and \*  
 MP Form 412-10. The following type- \*  
 written statement should be added on \*  
 the reverse side of MP Form 412-3. "I \*  
 certify that the meat described in the \*  
 schedule below has been prepared under \*  
 the terms and conditions of an official\*  
 certificate recognized by the Minister \*  
 of Agriculture, Fisheries and Food, and\*  
 the Secretary of State for Scotland in \*



\* accordance with the provisions of the  
 \* Imported Food Regulations 1968 (or  
 \* the Imported Food (Scotland) Regula-  
 \* tions 1968)."

\* (v) Canned. Shelf-stable canned  
 \* product from all species, packed in  
 \* hermetically sealed metal or glass  
 \* containers, may also be exported.  
 \* Issue MP Form 412-3 and MP Form 412-10.

\* (vi) Product for U.S. military  
 \* forces. Certification requirements  
 \* for product other than fresh pork  
 \* (see 22.33(a)(2)(ii)) are the same as  
 \* for commercial shipments, except that  
 \* MP Form 412-10 is not issued.

\* (vii) "Papain" Kidneys. When they  
 are to be shipped for edible purposes  
 they must be (1) from federally  
 inspected carcasses, (2) handled as  
 edible product, (3) kept identified,  
 and (4) packed in containers labeled  
 "Beef Kidneys - Tendered with  
 Papain - For Export Only."

\* (viii) Casings. They must be:

a. Accompanied by a declaration on  
 USDA letterhead stationery signed by  
 an authorized veterinary officer  
 stating that casings were cleaned and  
 scraped.

b. Identified by approved label  
 with inspection legend including an  
 establishment number in the 3,000  
 series (Food Inspection Service). To  
 be eligible for inspection mark, cas-  
 ings must be sanitarily handled and  
 from federally inspected plants, or  
 must be packed under Food Inspection  
 Service.

c. Upon exporter's request, accom-  
 panied by MP Form 415-5.

\* (ix) Fats, oils.

\* 1. Certification. Issue MP Form  
 412-3 and MP Form 412-10. Include  
 the following on the export certifi-  
 cate:

a. Location of tanks. For example,  
 Port #3 or Starboard #2 shall be  
 shown in the space for "Shipping Marks"

and "Stamp Numbers." Tanks shall be  
 identified again in the "No. Column"  
 as P-3 or S-2.

b. For each tank, the estimated  
 product weight shall be listed in the  
 weight column. Such weight may be  
 obtained from marine surveyor.

c. A statement of cleanliness  
 should be made in the description  
 column to read: "Tanks were inspec-  
 ted and found to be clean."

2. Requirements:

a. Ship tanks. They will be  
 inspected and passed for cleanliness  
 before product is loaded onto the  
 ship. Marine surveyors will do this  
 inspection under general inspector's  
 supervision. To be acceptable, tanks  
 must be clean, dry, and free of resi-  
 dues from previous cargoes.

b. Product from I.D. Service. When  
 product is shipped from an Identifica-  
 tion (ID) Service place, an inventory  
 of federally inspected lard or rend-  
 ered fats will be maintained. Records  
 will include additions to and removals  
 from each storage tank. Inspector  
 should be able to estimate product  
 amount in storage at any time. An  
 inspection opening is required on each  
 tank. Tank connection to any line  
 will be broken by removal of a 1-foot  
 section of pipe when tank is sealed.  
 Transfer from tank to ship is per-  
 mitted only through a line without  
 other connections than to the tank.  
 Product transfer may also be accompi-  
 shed by use of tank trucks. Ship  
 tanks shall be examined to assure they  
 are empty before operations start.  
 Loading will be done under continuous  
 supervision of the inspector. If  
 operations are interrupted for any  
 reason, the hatch on the tanker must  
 be sealed. The seal must not be  
 broken until operations are resumed  
 under supervision.

c. Label. Approved label(s) bear-  
 ing printed inspection legend with  
 establishment number (317.2) will be  
 attached to the export certificate.  
 Establishment number will be in the  
 3,000 series for product shipped from

\* an ID Service installation. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in UK.

\* d. Antioxidants. Edible fats and oils may contain antioxidants in the following amounts:

Propyl gallate, octylgallate, dodecylgallate, or any mixture of the three-----100 ppm  
 Butylated hydroxyanisole (BHA)-200 ppm  
 Butylated hydroxytoluene (BHT)-200 ppm  
 Any mixture of BHA and BHT-----200 ppm  
 Citric Acid-----100 ppm

When product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

(3) Marking, labeling. UK recognizes the Federal meat inspection legend, with establishment number of producing plant, as being the "official certificate" for importation of product from the United States. Such legend must be as required by regulations (312.2), and must be affixed to all shipping cartons. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Legend or product label with inspection legend may be applied to containers at places outside official plants by using ID Service (R).

To comply with regulations (322.4), issue MP Form 412-3 and MP Form 412-10.

(4) Prohibited importation. The following importations are prohibited:

a. Fresh pork/byproducts (except to U.S. military forces; 22.33(a)(2)(ii)).\*

b. Scrap meat. Meat consisting of scraps, trimmings, or other pieces (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.

c. Any carcass part chopped or minced with or without spices, cereal products, salt, flavoring, vegetables, or other ingredients.

Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.

d. Heads without submaxillary lymph nodes.

e. Livers without hepatic lymph nodes. These nodes must be incised (R)\* and left attached to the livers.\*  
 Livers not meeting this requirement will be rejected.\*

f. Boneless meat from calves less than 3 months old.

(5) Ports of Entry. Fresh, chilled, or frozen meats or byproducts may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folkestone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton, and Tyne (North Shields).\*

Processed or canned products are permitted entry at all ports.\*

(b) Poultry Products\*

(1) Plant approval. Federally inspected plants desiring to export fresh poultry products to UK must apply to RD to be included on the list of eligible plants. MP Form 46 shall be used. In certifying such plants, RD will apply the same criteria used in certifying poultry plants for slaughter/cut up to West Germany. Plants certified for West Germany are considered certified also for UK and need not apply for additional certification.\*



\* Exception: Federally inspected  
\* plants may export cooked poultry with-  
\* out specific approval.

\* (2) Eligible product; certification.

\* (i) Fresh poultry. The definition  
\* of "fresh poultry" for UK includes  
\* frozen carcasses and cut-up poultry,  
\* and giblets. Carcasses must be fully  
\* eviscerated and not contain or be  
\* accompanied by any offal (necks and  
\* giblets).

\* Exports of fresh poultry must  
\* meet the requirements in the European  
\* Economic Community (EEC) Directive  
\* 71/118, and must originate in MPI  
\* certified plants. Those for use by  
\* U.S. forces can originate in any offi-  
\* cial poultry plant, but must be accom-  
\* panied by MP Form 506, MP Form 412-14,  
\* and MP Form 40.

\* The official poultry inspection leg-  
\* end will fulfill the "health marking"  
\* requirements (Item 30, Chapter II,  
\* EEC Directive 71/118). Under condi-  
\* tions outlined on MP Form 412-14,  
\* item (b), official establishments and/  
\* or flock, management will be required  
\* to furnish written certification by  
\* their veterinarian attesting compli-  
\* ance with requirements regarding  
\* health of originating flock. This  
\* serves as basis for certification  
\* required of the official veterinarian  
\* at slaughtering establishment (MP Form  
\* 412-14). The following additional  
\* statement shall appear on MP Form  
\* 412-14 above the official veterinar-  
\* ian's signature: "The whole of the  
\* consignment described above was derived  
\* from poultry which were hatched,  
\* reared, and slaughtered in a State in  
\* which, after due inquiry, I am satis-  
\* fied that an outbreak of a velogenic  
\* strain of Newcastle Disease has not  
\* been recorded in the past 6 months."  
\* The MPI veterinarian will substantiate  
\* the official status of disease in  
\* areas by conferring with responsible  
\* VS officials.

\* (ii) Cooked/canned poultry. Exports  
\* of cooked poultry products can origi-

nate in any federally inspected plant \*  
(see 22.33(b)(1)). Issue MP Form 506. \*

Plants producing canned poultry \*  
products should meet the requirements \*  
in section 22.33(a)(1)(ii) and (iv). \*

(iii) Dehydrated poultry; rendered  
fat. Dehydrated chicken (poultry) and  
rendered poultry fat may be certified  
for export without issuing MP Form  
412-14. Allowances for antioxidants  
are specific. Butylated hydroxyani-  
sole and butylated hydroxytoluene are  
permitted in anhydrous edible oils  
and fats to the extent of 200 ppm.  
Propyl gallate is permitted to the  
extent of 100 ppm.

(3) Ships' stores. When poultry  
carcasses are exported for ships'  
stores, the following requirements  
must be met:

- a. Eviscerated carcasses may be  
accompanied by giblets.
- b. A specific veterinary certifi-  
cate is not required.
- c. Carcasses must be frozen.
- d. Consignments must be imported  
into the port where poultry will be  
loaded on the ship. Cross country  
journeys of consignments between ports  
will not be permitted.
- e. Consignment must be moved, on  
landing, directly to a bonded ware-  
house at the port of import supplying  
the ship, and must be held there under  
Custom's bond. Poultry supplies  
should be taken directly from ware-  
house to ship.

If all these conditions are not met,  
importations for ships' stores must  
meet the same requirements as imports  
of poultry into UK.

## 22.34 GREECE

### (a) Meat Products

For fresh (frozen) meat and meat  
products, issue the regular export  
certificate and a veterinary health  
certificate on departmental letterhead  
containing the following information:

1. Animal species.

2. Description of item.
3. Slaughter date(s) or date(s) product was placed in freezer. Product must be placed in freezer within 48 hours after slaughter.
4. Name and address of exporter.
5. A statement that the product is from animals free from evidence of contagious disease, and from areas which were free of foot-and-mouth disease for 3 months before slaughter.
6. A statement that preparation, packaging, and freezing were done under good hygienic conditions.

(1) Sides, quarters. Beef halves and quarters shall be wrapped in a double layer, and sheep and pork carcasses in a single layer of white, sparsely woven cotton cloth, covered with plastic type material and a jute bag.

(2) Boneless product. Bone-in and boneless cuts of beef, sheep, and pork and boneless bulk meats should be wrapped with a plastic type durable material.

(3) Trimmings. Small meat trimmings are not permitted in boneless product.

(4) Cartons. All cartons of product must not exceed 55 pounds net weight, and must be marked with:

1. Country of origin.
2. Name and address of exporter.
3. Species.
4. Product name.
5. Slaughter date(s) or date(s) product was placed in freezer.

(5) Canned product. For canned products the following certifications must be entered on the back of MP Form 412-3 and signed by the inspector:



UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Meat and Poultry Inspection Program  
Washington, D. C. 20250



MEAT AND POULTRY INSPECTION REGULATIONS

CHANGE: 76-4

April 1976

MAINTENANCE INSTRUCTIONS

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(iv) Wrapped quarter pound sticks or similar units of such oleomargarine or margarine packaged together in a container may constitute units for retail sale and they shall be individually wrapped and labeled in accordance with subdivisions (i), (ii), and (iii) of this subparagraph.

(25) When approved proteolytic enzymes as permitted in Part 318 of this subchapter are used on steaks or other meat cuts in an official establishment, there shall appear on the label contiguous to the product name, a prominent descriptive statement, such as "Dipped in a solution of Papain," to indicate the use of such enzymes.

(26) When dimethylpolysiloxane is added as an antifoaming agent to rendered fats, its presence shall be declared on the label contiguous to the name of the product. Such declaration shall read "Dimethylpolysiloxane Added."

(27) When pizzas are formulated with crust containing calcium propionate or sodium propionate, there shall appear on the label contiguous to the name of the product the statement "-----added to retard spoilage of crust" preceded by the name of the preservative.

(28) Sausage of the dry varieties treated with potassium sorbate or propylparaben (propyl p-hydroxybenzoate) as permitted by Part 318 of this subchapter, shall be marked or labeled with a statement disclosing such treatment and the purpose thereof, such as "dipped in a potassium sorbate solution to retard mold growth."

(29) Meat of goats shall be identified as goat meat or chevon.

(30) The term "Chitterlings" shall apply to the large intestines of swine, or young bovine animals when preceded with the word "Calf" or "Veal." Meat food products that contain chitterlings or calf or veal chitterlings, in accordance with § 318.6(b)(8) of this subchapter shall be identified with product names that refer to such ingredients, as for instance, "Chitterling Loaf," "Chitterling Pie," or "Calf Chitterlings and Gravy," and shall be packed in containers having a capacity of 3 pounds or less and of a kind usually sold at retail intact and bearing such other information as is required by this part.

(31) Products that contain blood from livestock as permitted by Part 318 of this subchapter shall be labeled with a name that includes the term "blood," and the specific kind of blood shall be declared in the ingredient statement, e.g., "Swine blood," in the manner required by this part.

(32) A calendar date may be shown on labeling when declared in accordance with the provisions of this subparagraph:

(i) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.

(ii) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date, in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 317.4.

(33) When bread, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, or isolated soy protein is added in bockwurst

as permitted in § 319.281 of this subchapter, there shall appear on the label in a prominent manner and contiguous to the product name, the name of such added ingredient, e.g., "Bread Added," "Cereal Added," or "Soy Protein Concentrate Added," as the case may be.

(34) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

\* \* \* \* \*

for export or storage for export under the regulations in this Part.

(m) "Tallow" means technical animal fat with a minimum titre of 40° C.

(n) "Certified plant" means any plant or storage facility preparing or storing certified technical animal fat for export, or for transfer to another certified plant or storage facility for ultimate export, and at which certification service is provided under the regulations in this Part.

(o) "Inspected and Passed" means inspected and passed under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) or the meat inspection laws of a recognized State.

#### SCOPE OF CERTIFICATION SERVICE

#### § 351.3 Kind of service.

(a) Certification, in the form set forth in paragraph (b), is available under the regulations in this Part for specific lots of technical animal fat for export, if the fat was rendered from materials derived from carcasses, or parts of carcasses, that had been inspected and passed and came from animals that did not die otherwise than by slaughter under inspection. The certification will be made by a Program employee when he determines, upon the basis of examinations made by him or other inspectors, as provided in § 351.14, and information obtained by him or them from the exporter or other sources, as provided in the regulations in this Part, that the technical animal fat is eligible for certification under this section and therefore the statements to be certified are correct. The service will be available upon a voluntary fee basis in accordance with said regulations.

(b)(1) The form of Certificate for Export of Technical Animal Fats is as follows:

|  |                              |  |  |
|--|------------------------------|--|--|
| UNITED STATES DEPARTMENT OF AGRICULTURE<br>ANIMAL AND PLANT HEALTH INSPECTION SERVICE<br>MEAT AND POULTRY INSPECTION PROGRAM<br>WASHINGTON, D.C. 20250<br><br><b>CERTIFICATE FOR EXPORT OF TECHNICAL ANIMAL FATS</b> |                              | 1. KIND OF PRODUCT                             |  |
|  |                              | 2. NET WEIGHT OF PRODUCT (From Bill of Lading) |  |
| 3. NAME AND ADDRESS OF PLANT MAKING SHIPMENT   |                              | 4. NAME AND ADDRESS OF TRANSPORTING COMPANY    |  |
| CERTIFIED PLANT NO. _____  |                              |  |  |
| 5. NAME OF VESSEL  |                              | 6. COUNTRY OF DESTINATION                      |  |
| 7. VESSEL NUMBER   | 8. NAME OF CITY WHERE LOADED | 9. DATE LOADED                                 |  |

The Undersigned Certifies In Accordance With 9 CFR 351.3 That:

- The product described above has been obtained by rendering raw materials, none of which were diseased, suspected of being diseased, or from dead animals.
- The product covered by this certification has not been rendered under the continuous Federal inspection provided in the Federal Meat Inspection Act. For compliance with this certification, the plant equipment, plant conditions, and processing operations of the rendering plant(s) supplying the product certified by this certification are subject to Federal inspection on a periodic basis as authorized by the Agricultural Marketing Act and regulations thereunder (9 CFR Part 351).



|                                 |                 |
|---------------------------------|-----------------|
| 10. ISSUED AT (Name of City)    | 11. DATE ISSUED |
| 12. SIGNATURE OF USDA INSPECTOR |                 |

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(2) Certified technical animal fat may be described on the certificate as "technical animal fat"; or if it is tallow, it may be described on the certificate as "Tallow" and the description may include the statement "titre not less than 40°C."

#### PROCEDURE FOR OBTAINING SERVICE: ADMINISTRATION OF PROGRAM

##### § 351.4 Application for certification service.

Application for certification service under the regulations in this Part may be made to the Administrator by the operator of any rendering plant or storage facility at which technical animal fat is prepared or stored for export. In case of a change of ownership or change of location, a new application shall be made. Applications shall be made on forms<sup>1/</sup> available from the Administrator and provide all information called for thereon relating to the identity of the applicant and the plant, and the nature of the plant operations, and a certification of specified facts and an agreement to comply with specified requirements.

##### § 351.5 Conditions of eligibility for certification service; review of applications.

(a) To be eligible for certification service under the regulations in this Part, the operator of a rendering plant must demonstrate that:

(1) He operates a rendering plant which will receive materials derived from inspected and passed carcasses, or parts of carcasses, of animals that did not die otherwise than by slaughter under inspection, (i.e., not "dead animals"); and such source materials will be rendered at the plant into technical animal fat eligible for export, or storage for export, in accordance with the regulations in this Part;

(2) The source materials and the rendered technical animal fat described in subparagraph (1) will be identified and kept separated at all times from other products; and

(3) He will comply with the applicable regulations in this Part.

(b) To be eligible for certification service under the regulations in this Part, the operator of a storage facility must demonstrate that:

\* (1) He operates a storage facility that will receive for storage  
\* certified technical animal fat shipped directly from a certified rendering  
\* plant for storage for export and he will keep such shipments identified \*  
\* and separated from other products that are not certified, and he will receive \*  
such fat only if it is accompanied by MP Form 85, as required by § 351.17.

(2) He will comply with the applicable regulations in this Part.

(c) Each applicant for certification service must file with the Administrator, with the application for service, a written description of the procedures to be used for receiving, identifying, processing, storing, and otherwise handling technical animal fat, and materials for use in the preparation thereof, at the plant or storage facility involved, and for

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<sup>1/</sup> Copy filed as part of the original document.

required under the regulations may be approved by the Administrator in specific cases and such modified labeling may be used for poultry products to be exported: Provided, (a) That the proposed labeling accords to the specifications of the foreign purchaser, (b) that it is not in conflict with the Act or the laws of the country to which it is intended for export, and (c) that the outside of the shipping container is labeled to show that it is intended for export; but if such product is sold or offered for sale in domestic commerce, all the requirements of the regulations shall apply.

§ 381.129 False or misleading labeling or containers.

(a) No poultry product subject to the Act shall have any false or misleading labeling or any container that is so made, formed, or filled as to be misleading. However, established trade names and other labeling and containers which are not false or misleading and which are approved by the Administrator in the regulations or in specific cases are permitted.

(b) No statement, word, picture, design, or device which is false or misleading in any particular or conveys any false impression or gives any false indication of origin, identity, or quality, shall appear on any label. For example:

(1) Official grade designations such as the letter grades A, B, and C may be used in labeling individual carcasses of poultry or containers of poultry products only if such articles have been graded by a licensed grader of the Federal or Federal-State poultry grading service and found to qualify for the indicated grade.

(2) Terms having geographical significance with reference to a particular locality may be used only when the product was produced in that locality.

(3) "Fresh frozen", "quick frozen", "frozen fresh", and terms of similar import apply only to ready-to-cook poultry processed in accordance with § 381.66(f)(1). Ready-to-cook poultry handled in any other manner and dressed poultry may be labeled "frozen" only if it is frozen in accordance with § 381.66(f)(2) under Department supervision and is in fact in a frozen state. "Individually quick frozen (Kind)" and terms of similar import are applicable only to poultry products that are frozen as stated on the label and whose component parts can be easily separated at time of packing.

(4) Poultry products labeled with a term quoted in any paragraph of § 381.170(b) shall comply with the specifications in the applicable paragraph. However, parts of poultry may be cut in any manner the processor desires as long as the labeling appropriately reflects the contents of the container of such poultry.

(5) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

\* \* \* \* \*

(c) A calendar date may be shown on labeling when declared in accordance with the provisions of this paragraph:

(1) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.

(2) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 381.132.





UNITED STATES DEPARTMENT OF AGRICULTURE  
Animal and Plant Health Inspection Service  
Washington, D.C. 20250

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